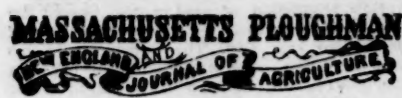


As a means of capital punishment in the Philippines garroting the unhappy murderer seems to be only half successful.

**Sunny Side Herefords.**  
The oldest established and best known herd of Herefords below the line. We exhibited the first prize aged and young herds, and also the champion females at the San Antonio International Exposition. Immune young stock of either sex for sale.  
**WILLIE S. & J. B. IKARD, Henrietta, Tex.**





TELEPHONE NO. 3707 MAIN.

Now why should anybody be surprised to hear that Prince Cupid has been guilty of disorderly conduct?

Did anybody notice the wave of juvenile grief over the no school signal in some of our adjacent cities?

Down at Dover there were not enough plumbers to mend the pipes; and this was no plumber joke, either.

Whoever side one may take in the controversy, there seems to be no reason why Frau Wagner should not employ whomever she sees fit to sing at Belreuth. Comparatively few Americans ever get to Belreuth.

One of the surprises of the "Twelfth Night" performance was the Ben Greet Malvolio. A consistent and well-played Malvolio added unexpected charm to a play that is certainly far from being a convincing piece of stage writing, even with all due respect to the great name of Shakespeare.

One of the most peacefully domestic scenes ever disturbed by the unsympathetic police was thus rudely broken in upon the other day in Gotham. The police came to arrest a woman for bigamy. But the woman was away enjoying an afternoon at the theatre, and they only found the two alleged husbands cheerfully tending the family baby.

A gentleman over on the other side, Mr. Wan Eke, recently achieved the record of smoking a single pipe for two hours and seven minutes without refilling or relighting. If the record hadn't been made earlier than the first of the month one might easily imagine that the gentleman had made a New Year's resolution not to smoke more than one pipe after each meal.

Little Rhody is getting up quite a correspondence and the three hundred odd letters which Superintendent Lull has dispatched from Newport school children to school children in London are said to be but the beginning. Paradoxical as it may appear, the postal officials are doubtless hoping there will be no lull in the letter-writing now it has started, and that other States will follow the example.

Positively the first sign of coming spring anywhere is the increase of fresh egg receipts from the South during the first part of January. The hen is extremely sensitive to weather changes, and quickly recognizes the turn of the year as indicated by more sunshine and less snow on the ground. The effect takes place in the North fully a month later. Another prophetic sign is the appearance of the first seed catalogues.

The new rural mail boxes, with the name of the owner thereon, are a convenience in finding people in the farm districts. Formerly the caller, if a stranger, might climb out of his carriage, open gates, dodge watch dogs and tramp long walks for half an hour before locating the residence desired. Now he who drives may read. Every farm, whether on the mail route or not, should have the owner's name in plain sight from the road.

The tendency of housekeepers to buy fruit in small quantities is likely to grow with the greatly increased variety of such products now offered. The quantity of each kind as kept at hand must be limited or part will spoil before it can be used. The small package is the market method of the future, even for the long-keeping fruits. Few city buyers have good cellars or other means of keeping supplies, except for immediate use.

Fortunately the aftermath of the terrible Chicago accident is not altogether a case of locking the stable door after the horse has been stolen. There are other theatres; and there are also laws already on the statute books that if rigidly enforced would probably prevent another similar catastrophe. The big steamship companies keep their fire protective apparatus in condition by frequent practice, and there is no reason why the theatres shouldn't do likewise.

The arctic weather of the past week may bring serious results so far as concerns the fruit crop and even the trees themselves. Temperatures in the vicinity of 40° below zero in counties as far south as central Connecticut are something almost unheard of. Many varieties, even of the usually hardy fruits, are endangered by cold of such intensity. The fairly good covering of snow would somewhat lessen the effect, but fruit growers are naturally somewhat anxious.

It looks as if the change in control and management of the Massachusetts Horticultural Society was to be accompanied by infusion of new energy and new ideas. This famous society has resources of more than three-quarters of a million and centres a region unequalled for the degree of intelligent interest devoted to high-grade products of garden, orchard and greenhouse. To judge from President Walcott's first address, there will be a new period of improvement and progress.

The San Jose scale is looming up as one of the serious problems of the orchardist. In some districts it is becoming a question of spray or lose the trees. We are glad to offer the account of expert Connecticut experience and outfit. Spraying for the scale can be done in winter, but the mixture may be washed off before taking full effect. The better period is just before the leaves start. It looks as if the time is at hand when a great deal more attention must be given to the destruction of this dangerous pest.

One of the interesting facts that comes to the surface in an examination of the recent report of the Elevated directors is that Boston is, perhaps, the only city in the country that has no "railroad king." Whitneys, Belmonts and Yerkeses are undoubtedly picturesque magazine material, but to size up the Boston transportation system one has to face the fact of a distribution of stock among over two thousand individuals, more than four-fifths of them being good Massachusetts citizens, with a civic interest in the road as well as a financial one.

All sorts of devices have been invented for forcing milk to endure long journeys and long keeping, but as yet the fresh product does not seem to be displaced to any great extent. The latest patent is one by which the milk is sterilized by heating and the cream prevented from rising by forcing the milk through a very small opening by

the aid of a force-pump, thus atomizing the particles of butter fat in the milk. By this process it is claimed that milk so prepared can be successfully and profitably shipped from Italy to the English markets.

It is not so much the amount of pay received, but rather what can be done with it. There is a new law in Guatemala which raises the pay of farm hands from seventy-five cents to \$1.50 per day in the money of the country. On figuring out the value this proves the equivalent in good United States coin of nine cents a day, the increase having been from 4½ cents a day. The Central American farm hand now gets about as much in a year as a good hired man in the United States gets in a month. A dollar must have something to it besides the name.

In the wheat region of Nebraska and Kansas quite a land boom is under way, owing to the large and profitable crops of the past four or five years. This is a region subject to droughts, which have brought widespread ruin to farmers in other years. Some of the farm owners, fearing a return of a series of bad years in the future, are prudently selling out at top of the boom and retiring to the towns. It is said that some Eastern farmers are taking up land in that region; certainly at considerable risk, as values would go down fast after one or two dry seasons.

The legislative campaign against the gypsy moth begins early this year. Two bills have already been offered the Massachusetts House of Representatives. Both bills provide for the compulsory destruction of the pest by the private owners, the expense above a certain limit to be assumed by the State. This looks like a very unsystematic plan. The pest is a State, even a national problem, and should be taken in hand in a thorough-going wholesale manner. If the work had been continued as it started the moth would have been subdued long ago.

The Grange seems to be doing good work in getting the insurance rates reduced on farm property. Formerly the companies took almost any risk offered and to whatever amount the owners chose to ask. Now the tendency is to inspect properties carefully before insuring and to permit insurance only to a less amount than the full value of the buildings. Farm insurance has formerly proved very unprofitable to the companies as well as costly to the owners. But now that the Grange has shown how, by taking only selected risks, it is possible to avoid many losses and to insure at low cost, the old-time companies are showing a disposition to adopt similar methods. The Massachusetts Grange insures its members for \$1500 at a rate of \$5 a year, and finds itself able to pay back a small dividend to those who renew. This is about one-half the rates which some of the regular insurance companies exacted a few years ago, together with some very troublesome rules, fines and restrictions. There was apparently an attempt to establish a kind of insurance trust or monopoly, and the cooperative efforts of the Grange and various small mutual societies have tended in a measure to prevent such a result.

#### Disposing of the Farm.

The time arrives at last when the elderly farmer and his wife can no longer carry on the farm at a profit and help becomes more and more unsatisfactory. The cares of business grow heavier and there are times of illness now and then during which the farm progress is mostly in the wrong direction. Memory fails occasionally, and the limbs give out quickly under stress of hard work. The aging couple realize that the farm is running behind in condition and fertility. About this time occurs the question whether or not to stay on the farm. It is the residence of a lifetime, perhaps, and the only place which will ever seem absolutely a home. Every room has its memories, every acre shows proof of good work done. For the owners to move would seem almost like transplanting the grand old shade trees in front of the house. On the other hand, it is a constant pain to the thrifty couple to see so much needed work that must be slighted or done at a loss. Town life also seems attractive, now that there is enforced leisure for social affairs, while the daily trip from the farm seems much more of an undertaking than in former years.

In some cases the problem is not so hard to solve. Perhaps there is a married son who will take the farm and pay rent enough to help support the old couple in town, or possibly the two families can conveniently live together on the farm. In other instances the town has grown toward the farm year by year, bringing the street railroad and other facilities, and perhaps affording a profitable demand for the farm for building lots. A farm which has thus increased in value becomes a fine asset for old age, the occasional sales of land both reducing the cares and increasing the income of the owners, besides giving them new neighbors. Nobody can get more solid comfort out of a small income than could a healthy, frugal, retired farmer. Sometimes it is possible to lease a part of the farm to a neighbor, and thus reduce the cares to the scope of capacity and desires of the owner. This plan under such conditions is far more satisfactory than to leave the old home.

But if the final decision is to leave or sell the farm and move elsewhere, there is still much to be considered. The advantage of a lease is that there is still a chance to go back if desired, or to give over the old homestead to a member of the family. It often happens that the retired farmer regrets the change, and would go back if he could. If the farm is rented and the town home taken on similar terms, the family can be free to move back if they choose. If the farm tenant is a good one, the owner may take an interest in the operations and look on with pleasure at seeing the work proceed as it should from season to season.

On the other hand, a good tenant is a very scarce article. At least nine out of ten farms will run down during the lease and be much less salable at close of the term. No lease that a responsible tenant will sign can prevent damage that would not occur under the eye of a thrifty owner. There will be bushes in the pastures, gullies in the fields, weeds in the mowings, gaps in the walls and fences, broken window-panes, outbuildings burned, neglected fruit and shade trees, washouts in the farm roadways, waste in the woodlot, and a generally unthrifty look about the premises. If the tenant is unusually shiftless or the lease poorly drawn, there may be serious loss, amounting sometimes to almost the whole amount received. Rent does not usually more than pay six per cent. on the selling value of the farm, with taxes, insurance and perhaps a few dollars toward repairs. It is well known that a farm occupied by a tenant is hard to sell, because of its condition and the fact that the tenant will often abuse the

farm before prospective buyers in order to retain business for himself.

If the farm is rented it will pay to have a lawyer attend to the lease, and one who has had special experience in such matters. Such items as the kind of farming to be followed, amount of stock, sale of hay, wood or manure during and at end of lease, repairs, access of the owner, special agreement if any, should all be specified in addition to the arrangements common to any kind of a lease. Such agreements are uncertain and incomplete at the best, and not much should be left to verbal understanding or to guesswork.

When the owner is sure of his course, it is better to sell than to lease, and the sale should be made before leaving the farm. An owner is his own best local agent and caretaker. A little judicious advertising and a hustling real estate broker will help. Farm papers of large local circulation are the best advertising mediums for farm property. Sales are usually made to some person not very far distant. Few people will travel long distances to look at a farm for sale, and without a personal visit a sale is not likely. For this reason it is not usually profitable to send money to distant agents. Better rely on those in the nearest large city, selecting one who makes a specialty of farms and who will examine the property in person and bring customers directly to the farm. Such a man will do more in six weeks toward making a sale than some others will in six years. The agreement with the agent should be in writing and should mention all the points in case of sale or no sale, including payment and limit of advertising. There are some agents who will try to impose upon clients in the absence of a complete agreement. The best agreement is, of course, "no sale, no money, on any pretext."

Not everything should be left to the agents. The owner should have some good photographs of the buildings and fields, copies of which may be furnished the agent or sent to correspondents. A very complete description should be written out and a number of neat copies made for sending out with answers to inquiries. The farm itself should be made to put its best foot forward and the stock and mowings should be well kept up. Intending buyers should be cordially welcomed, offered refreshments, and conveyed to and from the station in a good team over the best road available, showing at the same time some of the most attractive parts of the town. The bargain should be made with the least possible delay. A farm seeker who leaves without making up his mind is likely to be long in doing so. If both man and wife are present the decision will be secured more quickly. Sometimes a little bonus of hay, stock or machinery will settle the matter. A cash payment of enough to bind the bargain should be insisted on at once, after which the sale may be considered reasonably certain.

#### Roxbury House and the Social Leaven.

Of settlements, college, university and church, Boston has, of course, a very commendable quota. But no one of these far more imposing in its plant and far more ambitious in its plans, though it may be, does better work than are sure, than Roxbury House. Some seven years ago this undertaking for social service in the vicinity of Mall and Eustis street began its life. The first "settlers" were a young college man and his wife, and their idea in "settling" was simply to make their house a centre of neighborhood hospitality. There were several settlement houses in Boston even in those days, but the family idea as applied to them was new, as was also the name these young people proceeded to put on the door-plate of the big, old-fashioned house which, surrounded as it was by an ample garden, seemed to supply them with the ideal spot for the unselfish home of their dreams. Without a vision, wrote wise old Solomon, "the people perish." The vision of the Ashbourns was helpful friendliness. They named their house, therefore, after that Abou Ben Adhem whom Leigh Hunt has immortalized "as one who loved his fellow-men."

The Ashbourns loved their fellow-men, and the friends who came to take the work when they were forced to give it up, likewise loved their fellow-men. The clubs and classes which grew from this love naturally demanded eventually larger quarters than the rambling old house could supply, and in due time an adjacent brick building was taken in and fitted to settlement uses. A little later still, the Roxbury Club, made up of the influential and energetic ladies of Roxbury, took this house in hand, enlisted in its support the ministers and school-masters of Roxbury, and the little germ born from a love of human fellowship grew into the thriving young settlement of today.

The house is now especially fortunate in its head resident. Sarah Barry Browning is not only in love with her work, but she has that very happy gift, the power to interest others in settlement problems. We do not remember ever to have seen a more interesting report than that of Roxbury House for 1902-1903, which she has just issued over her own name. The spirit, as well as the actual result of settlement aspiration, is here. One story that she tells well illustrates this: Three children at Roxbury House, one stormy morning in February, were lingering after the dismissal of a class that had lasted an hour and a half. Soon they announced that they wished they could stay always. "But it's your dinner time," the teacher remonstrated. "And I myself am hungry, aren't you?" "Yes, but we want to stay." "Why do you want to stay?" again questioned the teacher. "Oh, I don't know," was the only answer they could give. They were not able, of course, to analyze the forces that drew them so powerfully to the settlement, but the real reason of its attraction was that they felt at home. The Council of Roxbury House, as well as its club workers, do more than impart knowledge, they reflect kindness, sympathy, friendship and good cheer.

Roxbury House has, indeed, been from the very first a home. It has endeavored always to give its people some of the advantages that those in their homes. Hence there are games and amusements to keep children off the street, educational and industrial classes for the studious and ambitious, and even entertainments and parties where the neighbors meet for social enjoyment as they cannot in their own cramped quarters. Of course more emphasis has all the way through been laid on agencies to reach the children than any other branch. The hope of the world lies in the children and Marshall, the statistician, has said that fifty per cent. of the best natural genius of the world is among the children of the working classes—the very last place on earth, of course, where parents have in the past been able to recognize and develop it. But the settlement is changing all that. Another very interesting and most direct result of settlement and other clubs and

classes for children has been greatly to diminish the number of youthful law-breakers. The recent report on "Juvenile Law-Breakers in Boston" joyfully registers the fact that the number of juveniles taken in charge by the authorities has decidedly diminished in proportion to the population of the city, an improvement attributed "to the manifold efforts to direct youthful energy within law-abiding channels." The bad boy, it is recognized, has often in the past been bad, simply because he had no place, save the street, in which to work off his superfluous energy.

Still another encouraging aspect of Roxbury House activity is the large number of helped who are also helpers. The clubs and classes raised \$117 last year to pay for instruction and incidental expenses. In April the Shakespeare class, composed of girls aged thirteen and fourteen, after presenting "The Taming of the Shrew" so successfully as to be able to provide a stage upon which other House Dramatics are now given, repeated the entertainment at the Colonial Club in Dorchester, for the benefit of no less an institution than Smith College. Perhaps, observes Miss Browning, "these youthful performers may never enjoy a college training; but they will have the satisfaction of having helped the largest women's college in the world in its hard task of raising a hundred thousand dollars in order to secure another hundred thousand from Rockefeller." A millinery class gave a minstrel show which not only netted the twenty-five dollars necessary for a year's telephone subscription, but also helped to buy settees "so that Roxbury House was able to cease borrowing chairs of the neighboring undertaker." The excursions which give pleasure to the children at this house are often rather amusing. A dental party, we read, means a trip to the Dental College, which school has generously offered to look after the teeth of such Roxbury House children as are accompanied by an older person. In the autumn there were five of these parties, all of which were eagerly anticipated as picnics in the park.

Yet the duty of any settlement is not limited to the lowly. Its chief work is to break down the walls of partition between men by furnishing a common meeting-place. In the earlier years of our country and in smaller communities, the church did this, as Mr. Robert A. Woods has pointed out. But the church can no longer do it. There are too many churches, and the people to whom they appeal are too seldom from varied classes of society. The settlement becomes, then, a unique opportunity to increase the knowledge of each other, which men of many minds and diverse social status greatly need to have. With twelve hundred dollars—the sum received by Roxbury House last year from the outside public—places on the outskirts of the city, and with all these working centres for the distribution of social leaven, carefully connected and pledged to conscientious co-operation, we should have in a few years no such thing as a slum in Boston.

#### Protection for Life.

In view of the terrible disaster in the Iroquois Theatre in Chicago, it may be pertinently asked, why should not stage scenery be made of incombustible material, and why should wood be used at all in the construction of a playhouse? The architect of the recently destroyed place of amusement says that he will never again draw plans for a theatre that is to have a stick of wood in its construction, and this is a wise conclusion, though it is a little like shutting the stable door after a horse has been stolen.

The Iron was said to be entirely fireproof, but the absurdity of the claim has been proven in this case after a similar fashion in other instances in which like claims were made. Indeed, the designation "fire-proof," in regard to large edifices, has too often turned out to be a delusion and a snare, though there are, no doubt, some buildings that are reasonably free from danger by fire.

The asbestos curtain, if it had worked in the Iroquois Theatre, would probably have prevented the stage of a great deal of life by shutting the stage off from the auditorium, but, unfortunately, it could not be successfully handled, and, checked in its descent, became an added source of danger by causing a draft that helped to spread the flames, instead of checking them. But why was not this device in a condition to serve the purpose for which it was introduced. It is said that it was not heavy enough to drop successfully, and, therefore, stuck in its grooves, and thus helped to make a death trap for nearly six hundred people. Who was to blame for putting up an imperfect shield? That is a question that should be answered, for too often the precautions taken against fire in public structures are no precautions at all. They are only schemes to catch woodcock, as my Lord Polonius might say, and deceive while they grant that all others are in the same condition. The present writer was in a playhouse some years since, and the business manager, now dead, who was showing him over the house was dilating on the care that was taken in every direction to quench a fire should it break out suddenly. There were lines of hose plentifully disposed in convenient places, he said, and he proceeded to illustrate by stepping into the orchestra where, under the conductor's desk, was a coil of hose which he pointed to with some pride. "This," he said, as he took in his hand a brass nozzle, "would be of great assistance"; but, rather ludicrously, the article he had in his hand immediately dissolved its connection with the leather pipe, on account of its rottenness. This "precaution" had probably never been examined since it was put in place, and was more ornamental than useful. This is only an example of the way in which utensils intended to be used in case of fire are neglected until they are entirely worthless.

But our buildings might be safer if there was an adequate and sensible building law, such as the Springfield Republican suggests, which would be rigidly enforced. Our esteemed contemporary says: "The Massachusetts Legislature is soon to assemble. It might well set a committee promptly at work studying the great problems of the proper construction of buildings and what can be reasonably and immediately done in the way of a general law, the enforcement of whose provisions shall rest with the State police department." The State could compel many improvements, which are now not considered by builders, who often pursue a penny wise and pound foolish course, on account of expense. There is nothing held so cheaply as human existence, and the efforts to prevent the loss of life do not keep pace with projects for securing material gains. There is no property in men and women. They cannot be bought and sold, and, therefore, less attention is paid to methods for protecting them from death and accident than there is for the marketable brute creation. It must be acknowledged though that

### A CUCUMBER

Here's one worth talking about. We wish to acquaint you with Rawson's White Spine for greenhouse, hot bed or outdoor planting. This is a superb variety of forcing cucumber. Perfect in color, form and size. It pays to buy from the growers. Our valuable 1904 catalogue of Arlington Forced Seeds mailed FREE on request. Write for a copy. W. W. RAWSON & CO., Seedmen and Market Gardeners, 14 and 12 Pansett Hall Square, Boston, Mass.

sometimes in a burning building people destroy themselves through fear, and in their eagerness to reach a place of safety, trample upon one another in a frantic way, that utterly defeats the purpose that they have in view. If they could be controlled in their mad haste, they might, many times save themselves from sudden and appalling death.

This, however, does not excuse the neglect to provide adequate exits for a pushing and struggling crowd in an auditorium. In the Iroquois Theatre the provisions for reaching outdoors from the lower floor seemed to have been ample, but in the upper part of the house the proper means for reaching the street level appeared to be lacking. The lessons that the recent fire conveys will not be lost, but human nature is weak, and in a few years there may be a drifting back to the old state of carelessness and to the trusting-to-luck idea which too generally prevails everywhere. In the passage and enforcement of a proper building law safety lies. Let Massachusetts lead off in this direction and the other States will follow.

#### Psychological Advertising.

That advertising rules the world we have come latterly firmly to believe. But that it might rule the world much more wisely and effectively than it does, one is speedily persuaded after reading the entertaining article, "Modern Advertising," written for the January Atlantic by Walter D. Scott, assistant professor of psychology in Northwestern University.

The first advertisement printed in English appeared in the Imperial Intelligencer in March, 1648, we are told. Yet it was not until 1864 that Harper's Magazine printed advertisements, and not until 1887 that advertising in America got out of its swaddling clothes. Leading advertisers say, indeed, that in comparison with today no advertising worthy of the name was in existence even so late as fifteen years ago. Professor Scott adduces figures to prove this true. In October, regarded as a typical month, Harper's Magazine had in 1864 three and one-fourth pages. In 1887 it had thirty-seven pages. From 1887 on, its pages have increased almost steadily each year until last October it carried one hundred and forty-one pages of advertisement.

The same thing is true of almost all our publications, and the number of these publications is fairly appalling. There are twenty thousand periodicals, we learn, carrying advertisements, each with a constantly increasing number of pages devoted to business, and with a rapidly advancing rate secured for each advertisement. Naturally, therefore, the expense of putting a very new commodity or product before the eyes and thence into the hands of the public is simply enormous. Mr. Post is said to spend as much as \$800,000 annually in advertising his food-products. One million dollars was spent last year in advertising Force, and over one million dollars in advertising Peruvia. With these imposing sums being spent all the time by wealthy corporations eager to push their wares, it is, of course, a great and pressing problem how the man of limited means, having a really good thing to offer the public, shall secure a market for it.

Here, then, is where psychological advertising comes in. Space is lacking here in which to even summarize the suggestions offered by Professor Scott. His whole paper should be read carefully for the sake of the cogent reasons he there gives in favor of carefully planned advertisements. Our readers may get a hint of his thesis, however, from the word, "connote." This word, a favorite with Prof. Barrett Wendell of Harvard, might be defined as the effort to approximate in words the object or the effect desired. If, for instance, one says "The car came rattling down the street," the sentence used described exceedingly well the fashion in which the car proceeded.

Now this same principle, we are told, needs to be applied to advertisement writing. The man who wrote the advertisement describing a certain kind of wafer as "A Fairy Sandwich with an Upper and Lower Court of Indescribable Delicacy, Separated by a Creamy Flavor of Lemon, Orange, Chocolate," and so forth, understood this perfectly. Just to read of this wafer makes one anxious to buy it. The advertisement has, in a word, been psychologically planned to appeal to the taste. "Some advertisers of food," comments Professor Scott, "are evidently chronic dyspeptics, and take it for granted that all others are in the same condition. They have nothing to say about their food except that they have wonderfully medicinal properties. To me a food which is healthful savors of hospitals and sick rooms, and is something which a well man would not want." The very remarkable article from which we have quoted quite convinces us that the successful advertiser of the future must, indeed, be a skillful psychologist.

#### Goats as Farm Stock.

The boom in Angora goats is being worked full value by those who have the stock for sale, and there may be some danger of a "crash" such as took place in connection with Belgian hares a few years ago. The Angoras have their place, but it probably will not be a permanent one in Eastern farming. They will help clear brush land, to be sure, but so will a bush axe and a good burn-over. The stock is costly and a good many goats are needed to kill off the brush from a large piece. They are less hardy than common goats, but equally mischievous and will spoil young apple trees just as quickly as other saplings if they get a chance. Fences that will hold them securely are rather costly as compared with the walls or rails of the average cow pasture. They require considerable food and shelter in winter. The care needed differs somewhat from that given other farm stock and must be learned through several years experience. The preparation and marketing of the fleece, carcass or breeding stock would not be very convenient for inexperienced persons under prevailing conditions. There are farms and locations where the Angoras will fit the situation perfectly, but the average farmer is advised to go slow.

#### Among the Farmers.

In reading of the Puget Sound district of the north Pacific coast, I became impressed with the probability that some of the world's greatest cities would arise in that section. It is also a region wonderfully adapted to fruit and poultry, some of the

most prosperous poultrymen in the country being located there. I think the young man who is determined to go West, might do as well near one of the Puget Sound cities as anywhere.—G. B. Fiske, Middlesex County, Mass.

My apple orchard has not been plowed for forty years. Of course a young orchard would be cultivated for a time, but after the trees reach maturity. I prefer to let the orchard lie fallow. In the fall of the year, they should not be near as important as spraying.—H. S. G. Loomis, Lowell, Mass.

The cow has been a home body. She has been made available to bring milk to the farm what has been taken away by a system of cropping. Cattle feeding is the saving force in agriculture. The keeping of dairy cows restores the fertility of the farm and allows the farmer to keep the large crops which a fertile soil, one in condition by the use of animal manure, is sure to yield.—G. M. Gowell, Orono, Me.

The Durhams are good. I believe that a class of stock can be developed that will give us better returns than the Jersey. Steers are good and profitable. We must also raise large crops, and to do this must increase our acreage.—J. E. Wallington, Piscataquis County, Me.

Allen District Pomona meets with Lowell (Vt.) Grange Jan. 5. Both the subordinate and pomona are gaining steadily as the Grange movement is doing all through the State. Let the good work go on, let farmers come in from all over and their rights by casting their ballots for the best men in their ranks, without regard to party lines.—S. S. Mayo, Ludlow, Vt.

### Salzer's National Oats

Greatest oat of the century.  
Yielded in 1903 in Ohio 85 bushels per acre.  
In Mich. 24 in Mo. 25, and in N. Dak. 30 bushels per acre.  
You can beat that record in 1904!

**For 10¢ and this notice**

we mail you free lots of farm seed samples and our big catalogue, telling all about this oat wonder and thousands of other fine seeds.

JOHN A. SALZER SEED CO.,  
La Crosse, Wis.

### FERRY'S Seeds

cost more—yield more—  
save all experimenting—  
starting seedlings, 25¢  
years the Standard Seed.  
Sold by all dealers. 1904  
Catalogue and sample seed  
to all applicants.

D. M. FERRY & CO.,  
Detroit, Mich.

### HIGH POWER GASOLINE ENGINES.

All sizes adapted to all sorts of purposes.  
Cost little for fuel, nothing for water and  
Require No Engineer  
or skilled attendance. In make and material,  
simplicity and safety, ease of operation and wide  
adaptability as well as economy, they exemplify  
the best known to the engine builder's art. Ideal  
powers for equipping small factories or power  
plants for all duties. Let us figure with you.  
CATALOGUE FREE. Send for it.

CHAS. J. JAGER COMPANY,  
174 High St., Boston, Mass.

### Krausers' Liquid Extract of Smoke

Smokes most perfectly in a  
few hours. Made from history well  
known. Delicately flavored. Cheaper, clearer, and  
more potent. Add to your stock. Send for circular.  
E. KRAUSERS & BRO., Milton, Pa.

### Most Extensive Grower of Grape Vines

in America  
Introducer of  
CAMPBELL'S EARLY, The Best Grape  
JOSSELYN, The Best Gracioso  
FAY, The Best Currant  
Small Fruits, etc. Catalogue Free.  
Geo. S. JOSSELYN, Fredonia, N. Y.

### EVEN THE WIRE.

and made of construction, are very different. The  
Fence is the only woven fence made of High-  
Carbon wire stock. This is better.  
PAGE WOVEN WIRE FENCE CO., Adrian, Michigan

### PILES

All varieties of Piles—internal  
itching, bleeding, external, etc.—  
positively cured without loss of  
time, loss of blood or pain. No  
knife, no anæsthetic.

### Cured to Stay Cured

We guarantee success, or money re-  
funded. Price for complete treatment  
\$1.50, sent anywhere by mail upon  
receipt of price. Address  
JAMES M. SOLOMON, M.D., 2a Beacon St.,  
Boston, Mass.

### DRILL WELLS

with Loomis' late improved machinery and  
you can make large profits on every  
well you drill. The most extensive  
Tire and durable Well Drilling Machine  
in America. Address  
LOOMIS MACHINE CO., TIFFIN, OHIO.

## This image shows a blank, aged, cream-colored page, likely an endpaper or flyleaf of a book. The paper has a slightly textured appearance with some faint smudges and a dark horizontal line near the bottom edge, possibly indicating a fold or the binding edge. There is no text or other markings on the page.

## Our Homes.

## The Workshop.

## LADIES' CROCHETED MITTENS.

Materials.—One ball of Columbia Spanish yarn, one bone crochet hook No. 3. Chain 40 stitches, join and make 5 rows of slip stitches.

6th row.—Make slip stitch by picking up the front edge of stitch, 5 rows then, and begin the thumb. Chain 1, 1 plain, chain 1, and continue as above around the row—this increases the thumb.

Next row plain, next increases same as before. One row plain, continue in this manner until you have 23 increased stitches; be sure to always make the increase in the same place so as to form a gusset.

Close the 23 stitches together to form the thumb, join, work on the 40 stitches for the front of the hand, 18 plain rows, and decrease by drawing 2 stitches together to 1, until you have desired width. Knit together to close the front. Finish the thumb by narrowing the stitches at the joint, 1 row plain, narrow 1 stitch at joint, leaving 19 stitches. Make 7 rows plain, narrow 2 stitches each row to make point.

Finish the cuff with 1 row of double crochet in each stitch, next row 1 double, skip 1 stitch, 1 double stitch back in the stitch you skipped, next row 1 single, 2 chain, 1 double all round mit.

## CHILD'S CROCHETED SKIRT.

Use two hanks threefold shirley, 1 bone crochet hook No. 4. Chain 172, then make 10 rows of single crochet (or slipper stitch), working always into back part of stitch, and work lengthwise of the skirt. Work one side first, making 80 single crochet.

Work 36 rows and fasten stitch. Work the 37th row until 23 stitches from the top, then chain 23 for the opening in the front, working same as before till 36 rows are made. Join the 73 rows with 35 chain and break off. Work across for ten rows, beginning so the rows will be uniform as before. Join the sides together, leaving an opening 24 inches long at side last made for the armholes.

Crochet a row of holes around neck for ribbon, then finish with an edge of shell. Work armhole the same.

EVA M. NILES.

Note: To work slip stitch, insert the hook into the stitch to be worked, draw wool through that stitch and through the wool on hook at same time.

## Living in a Trunk.

The ability to live comfortably while traveling and being dependent upon one's trunk is a useful accomplishment, and is becoming not only an accomplishment but a necessity to the race of travelers into which the American people is developing. Those who leave their homes for hotels or camps in summer must lack many conveniences, which the trunk, therefore, is not replace, and the exigencies of business, as well as those of pleasure, often oblige one to live for a greater or less time in a trunk. It does not so much matter for the man who does this—he lives so little in his room that he does not care much how it is, and he packs "so like a man" that he needs no instruction on how to get the best out of a trunk, but for the woman, who never gets over a desire to have the place they are in attractive to the eye, and the barrenness of a hotel room always gives a woman a homesick feeling. That is why she carries superfluities, so-called, when she goes on a traveling excursion. Any woman could travel with only a grip, like a man, if she had to, but she won't because she is not comfortable with the mere necessities.

This is the way one woman manages who spends about half her time on the wing: As the first element of comfort she chooses a large trunk with a flat top. The large trunk costs no more for transportation than a small one and is more convenient. The largest sizes are generally overweight when packed, and now and then they cannot be got through the doors, which is a condition not without its inconveniences; but a thirty-six inch trunk will give no difficulty of this kind. There is no comfort in a trunk with but one tray, because it leaves too deep a reservoir at the bottom to be filled with one thing on top of another, all of which have to be gone over to get the thing that is wanted, and which, by some remarkable and little understood natural law, is always at the bottom. The more trays there are the better, but with a thirty-six inch trunk three trays have all that one should be deep. If it is divided for a hatbox it is well, but a tray with many small compartments is not so convenient as it looks, and a trunk with a receptacle in the top is a nuisance to an accomplished traveler, since things stored therein are hard to get at and space is wasted. When the trunk with the flat top is closed it may serve as a table and often is exceedingly convenient in that capacity.

Denim is one of the most serviceable of materials for covers and curtains, as it is easily laundered and packs in a small space. In old blue it will tone with nearly all surroundings. A cover of this material for the trunk takes away the suggestion of "on the move" that is given by a trunk in the room. It should be fitted, and the top should be double, with a layer of cotton between the thicknesses of cloth.

A "traveling closet" is most convenient. It is made of a strip of cloth 14 yards long, with nine pockets of varying size. It is held to the wall by three large screw hooks, which are easily put up or taken down. Into the long pockets go the slippers and boots. Into the smallest are placed the few vials of home remedies or toilet aids that every woman uses, and the other pockets hold all the odds and ends that at home she would keep in her top bureau drawer. Any one who has once learned the handiness of such a case will never be without one, for it is a genuine *multum in parvo*. The division of pockets prevents it from degenerating into a receptacle for everything all in confusion. It should be made of strong material, stoutly sewed, for there is considerable strain upon it. If one bathes with a sponge and likes to keep it shut up, one of the pockets may be lined with oiled silk for it, but this is not advised, since a wet sponge should never be laid away. It is a disease breeder. Out in the sunshine is the place for a wet sponge or bath cloth.

One of the first requirements for living in comfortable terms with one's trunk is to follow a system in packing it; the advantages of so doing are many. If each thing is placed in the same part of the trunk at each packing one knows always where it is, and one is less likely to forget it. It simplifies the process of packing, which is made easier by the three trays.

A satisfactory method of packing which has been evolved by experience is this: Into the bottom put the heavy articles, books, boxes of paper, boots, etc. If these

various things are kept in separate boxes, which fit into the space, it will be found very easy to pack them, much more easy than if they were loose, because they are of awkward shapes and nothing dovetails into anything else, and to get them snugly together, as they must be, to go safely, is a good deal of trouble, obviated by the separate boxes.

Put the first tray from the bottom, unless it be the deepest, put the underwear and keep it there. It is no more inconvenient to take what one wants from the tray than from a bureau drawer.

Into the top tray put the hatbox, if the trunk has none, and if it has it is more than likely that it cannot be used for hats. Trunk makers do not seem to know that a hat has need of much space.—N. Y. Herald.

## To Be Made at Home.

There are many articles that may be made at home of a superior quality to those we buy, especially when we have gardens can raise part or all of the ingredients used, and then we know they are pure and the best of their kind. A small bed of celery, parsley and several kinds of peppers to be used as relishes and seasoning. I will give several recipes for making articles at home; many of the ingredients called for in them may be raised in our gardens.

French Soup Powder.—One ounce each of parsley, thyme, sweet majoram and the tender leaves of celery; dry carefully in a warm oven and sift through a fine sieve. Bottle and cork; use one teaspoonful for each quart of soup.

Celery Vinegar.—Four ounces of celery seed, one teaspoonful salt, one tablespoonful of sugar. Place in a porcelain kettle with one quart of vinegar, boil one minute; when cold put into a jar and cover, let stand a week, then strain and bottle.

Onion Vinegar.—Chop four medium-sized onions, add a teaspoonful of salt and two of sugar, mix and let stand covered for three or four hours. Add a quart of vinegar, stir well, let stand in a covered jar a week, strain, bottle and cork. Handy for sauces, salads, etc.

Tarragon Vinegar.—Put one pint of fresh tarragon leaves in a two-quart fruit jar, cover with one quart of vinegar, seal tight, stir occasionally, and after two weeks strain, bottle and cork close. This is liked with fish.

Lemon Vinegar.—Put three sliced lemons and the peel from one extra in a glass jar, cover with a quart of vinegar; let stand ten days, strain; bottle and cork close. This may be used in the place of lemons, is good in mince or mock mince pies, and it is liked by many to drink; add to it sweetened water in sufficient quantity to suit your taste.

Lemon Extract.—For this choose fresh lemons with a thick skin and plenty of oil. Dampen a clean cloth with cold water, wipe the lemons carefully so as not to start the oil, then with a sharp knife carefully cut off the yellow skin, put this in a large-mouthed bottle, cover with alcohol, let stand overnight, then pour off the extract into a clean bottle. Pour on to the peel one large tablespoonful of cold water for each lemon peel, shake well, then pour off into the bottle with the extract.

Orange Extract.—This is made in the same way as the lemon extract. The white inside skin must never be put into the bottle or the extract will be bitter and unfit to use.

Fruit Juice for Frosting.—The juice of red raspberries, blackberries and currants may be bottled and used to color frosting. Press out the juice, add by measure two-thirds as much sugar as you have juice, bring to a boil, skim and put into small bottles, covering the corks with wax; keep in a cool place. When you want to frost a cake, open a bottle, pour out as much as you need, thicken it with confectionery sugar and spread it on your cake and set in a cool place to harden. Grape juice may be used in the same way, but I have large bottles of it. I use it in pudding sauces, and it makes a refreshing drink with water added to it.

Green Coloring for Frosting, etc.—Take fresh, crisp leaves of spinach, wash, drain and dry, then put them into a stout, sheer cloth and pound to a pulp; twist it with another person's aid, allowing the juice to drip into a porcelain or agate ware bowl. To a pint of juice add a small half cupful of sugar. Set the bowl into a pan of boiling water and evaporate it one-third. When cool put into a bottle and seal it. This makes a nice coloring and is harmless. It may be used for frosting, candy and cream.

Olives Prepared at Home.—Raise the olives from a tree, quarter, and divide each quarter crosswise. Roll till tender, so a broom straw will run through it; remove from the water and drain. Make a rich, thick syrup, boil the olives in this till clear, then drain and dry slowly on plates, turning occasionally and sprinkling powdered sugar over it. When dry pack away in a close-covered jar.

MRS. ALLIE L. NAY.

## Observations on Insects.

Insects are jointed creatures, ordinarily with six legs when adult, never with more. Centipedes and spiders are therefore not insects. Neither are mites, for they have eight legs when fully grown.

True insects may be divided, for economic purposes, into those which bite their food, and those which obtain it by sucking. The former are killed by a spray of paris green, or some other of the arsenicals; the latter have to be sprayed with kerosene emulsion. The distinction between biting and sucking insects is not so radical as might be supposed; for example, the caterpillar, a pure biter, becomes a butterfly, or moth, which only sucks; the bee and its allies are true biters, yet we all know how the bee sucks nectar from the flowers.

Ants belong to the same order of insects as the bees, but have very different habits. Ants of the genus *Pogonomyrmex* make immense nests in the ground, throwing out little pebbles in great numbers. It is interesting to see how carefully they will carry the pebbles just over the edge of the dump, so that they will not fall back into the nest.—Adapted from Bulletin.

## Concerning Chocolate.

The introduction of cocoa into England is first mentioned in 1657. The first mention of the manufacture of chocolate in this country was in 1771.

The processes of preparation today are these: The ripe pods are cut from the tree by long poles with a knife at the end. They are left on the ground for about twenty-four hours, and then taken to the "sweating box." This process is somewhat similar to the malting of grain, and on the care with which it is watched depends the flavor of the seeds. Sometimes the sweating is accomplished by covering the seeds with earth in holes in the ground. After this fermentation, the seeds are dried in the sun. In the manufacturer's hands the seeds are first sorted and cleaned. The manner

of sweating and drying naturally makes this very necessary, and it is done effectively by machinery.

Next comes the roasting, another delicate process, since seeds whose fermentation has been successful may here be spoiled by over roasting. The action of the heat makes it easy to remove the shells—the cocoa shells of commerce, and these, and the germ of the seed, which has become hard, are separated from the body of the seed.

The remainder of the seed is then ready for grinding. It comes from the mill a thick, pasty liquid. This may be moulded directly for the "bitter" chocolate, or vanilla, or pulverized sugar added for the other varieties. The moulding is accomplished by shaking the paste into the mould.

There are, of course, other and more glaring adulterations of chocolate and cocoa.

## Sensible Scrap Book.

If you want to do the very latest thing you will keep a scrap book. Not a scrap book for poetry or cooking recipes, but for pieces of goods like your gowns. It really is a bright idea, and you will value your scrap book so much by and by that you will be more than repaid for the trouble it costs you to make it.

Paste in the scraps by attaching gum or mullage to the corners, adding pieces of silk, lace, braid or other trimmings, even buttons may be secured to the page. Beneath the pieces write the date when you first wore the gown and any interesting data concerning it. Some ladies add a picture of the costume cut from a fashion sheet or book, or write out a description of the gown as an aid to the memory.

By and by when your grandchildren ask you about "the good old times," you say, "was my first gown?" This little scrap book, and you put it tenderly, "is a piece of the gown I wore when your grandfather proposed to me. The rough brown stuff is like a golf suit," and your pet granddaughter laughs at the idea of your ever playing golf. There is a black scrap, with a piece of crepe, worn upon a sad occasion. You turn the leaf quickly; you do not wish to sadden the young people. There are dozens of gowns represented, and you remember them as well as if you had worn them yesterday. Somehow the fabrics seem finer and the tints more beautiful than those which your granddaughters wear.

At any rate, you are glad that you made that scrap book so long ago.—Exchange.

## Why a Boiled Lobster is Red.

In all crustaceans, as, indeed, in almost everything in nature, there is a certain percentage of iron. Upon boiling the lobster is oxidized. The effect is largely due also to the percentage of muriatic acid which exists naturally in the shell. The chemical change which takes place here is almost similar to that which occurs in the burning of a brick. In boiling a lobster its coat ceases to be a living substance, and to a certain extent it takes a new character.

It is as a brick would be after burning. This effect can also be produced by the sun, but necessarily not so rapid, as the heat of that luminary, although more intense, is not concentrated sufficiently to produce the result. The sun also exercises a bleaching influence which consumes the oxide almost as fast as it is formed, leaving the shell white or nearly pure lime.

## A Weak Stomach.

All who suffer from poor digestion should wear a ten-inch width of flannel bandage next the skin, pinned fairly tight round the body over the stomach. No liver or digestive pill or peppin preparation helps the stomach a twentieth part as much as this flannel prescription. A poor circulation in the stomach, causing that chilly, "miserable" feeling, is at the root of half the indigestion that mortals are heir to. That is why hot-water drinking gives relief. It helps the circulation. A flannel bandage worn day and night all the year round cures the faulty blood circulation of the stomach; consequently it cures dyspepsia.

Five hours interval between meals, avoiding fried foods, made dishes and mixtures of sweet and sour, or four "Lentils meals" in every week are golden rules for good digestion. A good dinner at night is necessary for those whose pleasure or work keeps them up very late, but for ordinary folk who dine at seven and go to bed about ten-thirty only a light, wholesome repast should be taken at the end of the day, when the muscles and nerves are more or less exhausted. A "tired stomach is a weak stomach" is a golden rule to remember; yet how often one hears people say:

"I've been rushing about all day and am tired to death. I must have a big meal to make up for it." You may put the big meal into the stomach, but you cannot make the stomach digest it.—Exchange.

## Domestic Hints.

BROWN BREAD WITH PUMPKIN JUICE. Boston brown bread is made in New England with rye meal and yellow Indian meal. Rye meal or rye Graham is not rye flour, but bears the same relation to rye flour that Graham flour does to wheat flour. It is found at large grocery stores throughout New England and in some cities of the Middle States, and the rye flour does not take its place, as it is a very different article. To make two large loaves of this genuine Boston brown bread, mix a pint and a half of yellow Indian meal and a pint and a half of rye meal. Add half a cup of molasses and a pint of pumpkin juice, a teaspoonful of salt, two cups of milk and a teaspoonful of soda dissolved in a third cup of milk. Beat the bread thoroughly and turn it into two quart brown bread tins to steam for five hours. If it is intended for a Sunday breakfast it should be made on Saturday afternoon and steamed Sunday morning. Boston brown bread makes delicious toast for breakfast or luncheon.

## COMMON CHEESECAKES.

Put a quart of milk on the fire; beat eight eggs well; when the milk boils, stir them upon the fire till it comes to a curd, then pour it out; when it is cold, put a little salt, two spoonfuls of rose water, three-quarters of a pound of currants; put it into puff paste and bake it.

## MOLASSES TAFFY.

In a six-quart pan place one and a half pints of granulated sugar and a half pint of water and set over a brisk fire. Stir until it boils, then add one quart of New Orleans molasses, stir until it boils again, then add a piece of butter half the size of an egg, and half a teaspoonful of cream of tartar. Continue to stir carefully until when dropped in cold water it will break and curdles when taken between the fingers. Four the candy into greased pans; as it comes toward the edges toward the centre until it is all cool enough to handle. Pull until it is a bright golden yellow and cut with a pair of scissors or sharp knife into pieces the size of a hickory nut.

## BANANA FRITTERS.

Put six bananas. Cut each one in two, and

split each half. Put the pieces of banana into a bowl with two tablespoonfuls of sugar and three tablespoonfuls of orange juice or wine, and let this preparation stand for an hour. Make a batter, and cook the same as apple fritters.

## BOHEMIAN KOLACHE.

Crumble a pound cake, with one teaspoonful of sugar, into one-fourth cup warm milk. When light mix thoroughly with one pound flour, one egg, one tablespoonful butter and one pint warm milk, one teaspoonful salt. When light roll out to about half an inch in thickness, cut with round tumbler, and place in a greased dripping pan, not too touching. Rub with melted butter. On the centre of each blanch put a little rich stewed chopped prunes. Let rise again and bake.—What to Eat.

## CHOCOLATE PUDDING.

One-quarter cupful of butter, four ounces of chocolate, one cupful of sugar, four eggs, one cupful of flour, two spoonfuls of baking powder, one spoonful of mace, one spoonful of vanilla, one-half cup of water. Beat the butter to a cream, add the sugar gradually; beat until light. Add the yolks of the eggs and the chocolate grated. Beat the whites of the eggs, stiff, and the flour and the baking powder, and measure them, add first a little water, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased graham pans in a moderate oven a half hour. While these are baking, make a sauce by putting the marsh-mallows in a double boiler, then four, and so alternate until the whole has been used. Beat vigorously for three minutes, then stir in carefully the whites. Bake in greased



